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PUBLISHED INTERNATIONAL APPLICATION

- (11) WO 02/04581 (13) A1
 (21) PCT/JP01/05605
 (22) 28 June 2001 (28.06.2001)
 (25) JAP (26) JAP
 (31) 2000-205350 (32) 06 July 2000 (06.07.2000) JP
 (43) 17 January 2002 (17.01.2002)
 (51)⁷ C11C 3/00, A23D 9/00
 (54) COLD-RESISTANT *FAT* COMPOSITION AND PROCESS FOR PRODUCING THE SAME
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 (81) CN, KR, US
 (84) European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR)

Published *with international search report*

before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

No Image Available.

Abstract

An object of the invention is to provide a *fat* composition which even in long-term storage at low temperatures (in a refrigeration or freezing range), has excellent cold resistance because the *fat* is inhibited from undergoing crystal growth and to

... because the *fat* is obtained from emerging crystal grains, and to provide a process for producing the composition. The inventors made intensive studies in order to accomplish the object and, as a result, they have found that a cold-resistant *fat* composition, a process for producing the same, and an oily food containing the cold-resistant *fat* composition as the main component of the *fat* can be provided. The composition is characterized by comprising: a *fat* which is liquid at room temperature and in which the proportion of polyvalent unsaturated fatty acids in all unsaturated fatty acids is 60% or more; and 0.15 to 4.5 wt.% saturated fatty acid triglyceride based on the *fat*.



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